

PRODUCT INFORMATION & TYPICAL ANALYSIS

Organic Black Malt

TYPICAL ANALYSIS

Moisture	6.0%
Extract FG, Dry Basis.....	70.0%
Color.....	500° Lovibond

ITEM NUMBER

6412.....	Whole Kernel, 50-pound bag
.....	Not available in preground

CERTIFICATION

Organic: USDA Certified Organic
Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

FLAVOR & COLOR CHARACTERISTICS

- Malt Style: Black (Patent) Malt
- Flavor: Dry roasted, sharp to neutral
- Color: Dark brown to black

CHARACTERISTICS / APPLICATIONS

- Use in dark beers for flavor.
 - In small quantities in all styles for color with little or no flavor.
 - Sometimes used with other dark roasted malts to achieve desired color.
 - Often used to provide color without overpowering flavor that is characteristic of European-style dark beers.
 - May be used with or without Roasted Barley to brew a Stout with more color and less intense Roasted Barley flavor notes.
 - May be used with Chocolate Malt to produce a Porter with less pronounced chocolate flavor notes.
 - Black Malt is not interchangeable with Roasted Barley.
 - Produces dark colored beer with little impact to foam color. Use when dark beer with light head is desired.
- 1-3% All styles for color with little or no flavor
 - 1-10% Porter and Stout

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.